

## ***Dr. Ruby's Coconut Sweet Potato Pie***

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### **Filling Ingredients:**

- 3.5 cups pureed sweet potatoes (about 3 large sweet potatoes, baked or boiled/drained)
- 1 cup coconut sugar
- 1 cup coconut milk
- ¼ cup shredded coconut flakes (optional)
- 4 tablespoons arrow root powder
- 2 teaspoons cinnamon
- 1 teaspoon nutmeg
- ½ teaspoon ground ginger
- ½ teaspoon sea salt
- 1/8 teaspoon ground cloves
- 1.5 teaspoons organic vanilla extract
- ½ teaspoon lemon extract



### **Crust Ingredients:**

- 1 gluten free pie crust flour
- 1 tablespoon coconut sugar
- 1/4 cups vegan butter or coconut oil (cold/solid) or vegan shortening
- 6 tablespoons iced water or cold coconut milk

### **Crust Directions:**

1. Prepare crust according to directions on package or:
2. Add dry ingredient to food processor.
3. Cut vegan butter or shortening into small cubes and add to food processor; pulse until grainy.
4. Press dough into pan.

### **Directions:**

1. Preheat your oven to 350F degrees.
2. Place all pie filling ingredients into your food processor and pulse until a smooth consistency is reached.
3. Taste and adjust seasonings as desired.
4. Spoon sweet potato mixture into 2 pie crusts and bake for 50 minutes, (edges should be set, center will jiggle slightly).
5. Remove from oven and let cool for at least 1 hour.  
Top with toasted coconut flakes. Slice and serve with coconut whipped cream.